

## **We are looking for the best slaughterer of the world and Hungary!**

If you happen to know who slaughters pigs quickly and humanely, who chops and cuts the carcass professionally and quickly and who prepares the best sausage and makes the most tasty Torda barbecue (“lacipecsenye”), please notify us for reward!

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If you request so, you will be integrated in our **witness protection program** and, in turn, you can also learn from the other witnesses about the product that has the greatest chance of winning the 2010 prize of the world's best meat and meat product, in particular, the best fishing product, greaves, bacon, cold cut, frankfurter, smoked/pickled meat product, pork base material, beef, goat meat and mutton, brawn, liver pâté, poultry and poultry product, ham, and white pudding!

**Between 17 and 22 August, 2010**, on the occasion of the **Global Food Chain Week**

([http://events.foodlawment.com/eng/?menu=helyszinek.php&tart=art\\_helyszinek\\_vidék.html](http://events.foodlawment.com/eng/?menu=helyszinek.php&tart=art_helyszinek_vidék.html)) at **Mezőkövesd** we will identify the **world's best slaughterer** we want to find with your help.

The meat and meat products will compete at **twelve Hungarian venues**. In a real mood of festivity and assisted by Hungarian and international experts' and consumers' decisions **shall we select**, and - on **21 August** - let the whole world know of the **world's best slaughterer of 2010** at a **colourful Gala Show** held in the **Castle District**.

**Well, should you know who the wanted person is and where he or she lives , may we kindly ask you again to notify us for reward?**

[www.foodlawment.hu](http://www.foodlawment.hu) [www.foodlawment.com](http://www.foodlawment.com) <http://events.foodlawment.com>

## What are you expected to do?

1. In case **you know the slaughterer**, please **e-mail us** his/her name and address to [flm@foodlawment.hu](mailto:flm@foodlawment.hu). Important! Please, write **“Slaughterer”** in the Subject of your mail!
2. If you know **the slaughterer “in person”**, please **remember to remind him/her of submitting his application to the venues of Hungary’s biggest Food Chain Event**. [Information](#) , [News](#). 2
3. If you have only heard about such a person, please let us know all you know about him: send an e-mail to [flm@foodlawment.hu](mailto:flm@foodlawment.hu), so we can find him. Important! Please, write **“Slaughterer”** in the Subject of your mail!
4. If you think **you know the recipe of the best barbecue sausage, Torda barbecue or other traditional dishes linked to pig slaughtering**– and the recipe is not confidential – please, **send it to us** so that we can publish it as an etalon on our web-sites and, hopefully, we will have the honour to host You as a **contestant at Mezőkövesd where You will be given a chance** – obviously, free of charge, as you will be our VIP guest –**to present the way you make your own barbecue sausage, Torda barbecue or other traditional dishes linked to pig slaughtering** and to prove how special your recipe is by offering your guests a sample. Please, send us the recipe, preferably with photos attached, to [flm@foodlawment.hu](mailto:flm@foodlawment.hu). Important! Please, write **“Slaughterer”** in the Subject of your mail! The panel will judge only barbecue sausages and Torda barbecues.
5. By considering the proposals of persons recommending the applicants, **we will offer the first five producers free stands for displaying their products at Mezőkövesd**– the Slaughterers’ Day.

6. With regard to each venue, the persons submitting the first 100 recipes or proposals that are confirmed as perfect will be given **2 admission tickets each** that will be valid at all the events of the Global Meat and Meat Product Championships.

*Furthermore, if you have had the pleasure of eating or tasting a delicious barbecue sausage or Torda barbecue anywhere in the world, or have any information thereof, or – on the contrary - you did not find the product palatable, here is your chance to rate the barbecue **sausages and Torda barbecues** of the world, and do so by awarding points from 1 through 10 and in writing. Send your ratings to [flm@foodlawment.hu](mailto:flm@foodlawment.hu). Important! Please, write **“Slaughterer”** in the Subject of your mail!*

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*The point for us is to find out which are the best products of the world and Hungary!*

And now, as a stimulant for your taste buds, here you are a recipe taken from János Bitter's book, *“Delicious Pork-Butcher's Meat Products”* (1929) whose complete material is accessible by clicking on:

[http://www.foodlawment.hu/downloads/bittner\\_janos\\_konyv.pdf](http://www.foodlawment.hu/downloads/bittner_janos_konyv.pdf)

### ***Barbecue sausages***

*Barbecue sausages are prepared from raw meat by adding a little water, but are not cooked or smoked, they are marketed directly after production. Never use salted meat for barbecue sausages, only fresh meat. Salt affects the colour of the meat, which might not be appealing to consumers. These sausages are very popular, but only if they are prepared properly. Many think that barbecue sausages can be prepared from anything, but this is not true: only high quality*

*meat will make a good sausage. Furthermore the meat must be cut with a very sharp knife, not with a mincer, because the fat will drip from the minced meat during frying and the sausage will become dry. Seasoning is made according to the taste of the consumers, here is a guideline: for 10kg meat take 200g salt, 50 g ground white pepper, 10 g marjoram and maybe some grated lemon. For the garlic sausage add 20g garlic scraped finely and 50g sweet paprika (for this type the meat can be cut into coarser pieces).*

*If you are also curious to find out who is the best Slaughterer of the world, and want everyone else to know, please **forward our letter to your friends and colleagues, or display it on your website!***

**dr. László Búza**  
President of foodlawment